

Pasta with Prawns and Zucchini Recipe

Ingredients:

- Prawns – 5 to 6, shelled, tails intact
- Fettuccine Pasta – 250 gms, cooked as per packet instructions
- Olive Oil – 3 tbslp
- Garlic – 2 tsp, minced
- Zucchini – 2 medium or 1 large, sliced
- Oranges – 2, juice and grated zest
- Cream – 1 cup
- Salt as per taste
- Black Pepper Powder as per taste



Method:

- Heat oil in a pan over medium flame.
- Add the prawns and garlic.
- Cook till the prawns turn pink.
- Add zucchini and cook till tender.
- Add the juice and zest of oranges.
- Stir to mix well.
- Add cream.
- Add salt and pepper powder.
- Cook till the sauce thickens.
- Add the pasta and cook for a minute.
- Transfer to a plate and serve hot.